

# DEGUSTATION

## **Chef's selection | \$79pp**

A celebration of our favourite dishes\*

## **Chef's selection + Wagyu | \$99pp**

Add this week's wagyu steak\*

\*Requires the whole table to participate

\*Please notify us of any dietary restrictions

# FUNCTIONS

Whether it's an intimate dinner in our private dining room, a huge party that takes over the entire venue, or a private masterclass with our bbq legends, we can do it all. Have a chat with our friendly staff today.

# WHAT'S ON



# MENU



**E N T R E E** **Brisket croquette | \$6ea**  
Wholegrain mustard  
**Ham & pea croquette | \$6ea**  
Honey mustard  
**Stuffed jalapeno pepper | \$8ea**  
Provolone, gazpacho sauce (gf,v)  
**Seared scallop | \$10ea**  
Paprika beurre monté, bacon dust (gf)  
**Yaki Kinoko | \$8ea**  
Grilled mushroom skewer, kewpie  
(gf,v,\*vg)

**Beef Bo La Lot | \$12**  
Betel leaf, Tiger Bite sauce (gf)  
**Blackened fish collar | \$15**  
Cajun remoulade (gf)  
**Fried smoked eggplant | \$22**  
Sticky sesame, pink peppercorn (gf,vg)  
**Ora King salmon crudo | \$24**  
Smoked tomato tea, basil oil (gf)  
**House made sausage | \$15**  
Ask your waiter for this week's flavour  
**Buffalo chicken wings | \$15**  
Whole free-range wings, blue cheese  
sauce, pickles

**M A I N** **Grilled piri-piri chicken | \$39**  
Half chicken, grilled lemon (gf)  
**Honey-pepper pork belly | \$42**  
Smoked Otway belly, edamame  
puree, crackling (gf)  
**Market Fish | \$MP**  
Creole bisque, clams (gf)  
**Smoked Black Onyx brisket | \$43**  
Charred gai lan, pickles (gf)

**S T E A K** **O'Connor Hanger 250g | \$40**  
**Black Onyx NY strip 300g | \$52**  
**Wagyu market steak | \$MP**  
Ask your waiter for this week's cut

All steaks are served with your  
choice of

- Smoked beef jus
- Tasmanian pepperberry
- Chimichurri sauce

**S I D E** **Shoestring fries | \$12**  
Lemon-thyme salt (v, gf)  
**Charred cabbage | \$14**  
Miso-mirin mayo, furikake (v,gf)  
**Garden salad | \$14**  
Mint vinaigrette, cashews (gf,v)  
**Brazilian rice | \$15**  
Brisket pieces, tomato pickle (gf)  
**Grilled corn wheels | \$12**  
Spiced butter, chimichurri (\*gf,v)  
**Onion Focaccia | \$5 slice**  
Tallow butter (\*v, \*vg)

**K I D** **Steak or brisket & fries | \$18**  
**Spaghetti bolognese | \$16**

PLEASE ADVISE OUR STAFF OF ANY DIETARY RESTRICTIONS  
\*=CAN BE, GF = GLUTEN FREE, V = VEGETARIAN, VG = VEGAN  
15% SURCHARGE ON PUBLIC HOLIDAYS  
10% SURCHARGE ON SUNDAYS  
1.5% SURCHARGE ON ANY CARD PAYMENTS